

ABSTRACT OF THE DISCLOSURE

Provided is a method of producing salted cod roe including pickling the roe with a seasoning solution by injecting the seasoning solution into the roe. In the method, frozen roe or fresh roe is washed with saline solution and then the seasoning solution is injected into the roe followed by standing for a predetermined time so that the seasoning solution can migrate into the roe to perform of pickling the roe with the seasoning solution. The method can produce salted roe of a high quality without causing uneven pickling and uneven coloring, achieve uniform migration of the seasoning solution therein in a short time, and maintain the most tasty state specific to salted cod roe. As a result, just-produced, fresh salted cod roe that can be eaten in the most tasty state is produced.